

dinner

STARTER

White Bean Velouté

Morteau Sausage, Herb Oil £9.50

Mosaic of Sussex Game

Black Trompettes, Bloomed Sultanas, Quince £9.75

Sussex Bay Mackerel

Heritage Beetroot, Pickled Fennel, Sour Cream £9.75

Smoked Chalk Stream Farm Trout

Cucumber, Horseradish, Sorrel Cress £9.50

Red Gem, Spinach & Watercress

Chèvre, Cranberries, Apple, Walnut Dressing £9.00

Extra Bread £2 per portion

MAIN COURSE

Roasted Crown Prince Squash

Brussels Sprouts, Chestnuts, Celeriac Velouté £17.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £22.00

Sussex Bay Sea Bass

Saffron Risotto, Soft Herbs, Padano £24.50

Crown of Red Leg Partridge

Potato Purée, Boudin Blanc, Savoy Cabbage £24.50

Fillet of Sussex Beef

Rösti Potato, Chard, Seasonal Mushrooms, Red Wine Sauce £37.50

Loin of South Downs Lamb, Crisp Belly

Potato Terrine, Salsify, Cavolo Nero £27.00

DESSERT

Hazelnut & Frangelico Cheesecake

Bitter Chocolate Glaze, Praline Ice Cream £7.95

Iced White Chocolate & Preserved Apricot Parfait

Bloomed Apricots, Honeycomb £7.95

Spiced Poached Pear

Orange Segments, Gingersnap Ice Cream Sandwich £7.95

TPT Ice Cream

2 scoops £5.00 / 3 scoops £7.00

Selection of British Cheese

TPT Chutney, Water Crackers £10.00 / Sharing for Two £15.00

the
parsons
table

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.